

your taste buds by storm (lip-smacking fruit is unbelievably flavorful). • \$\$

TYSONS

NVM BUSARA

8142 Watson St.; 703-356-2288. The novel kao pad fried rice is both citrusy and oniony—accented by a cucumber garland and onion strings—and provides a zesty base for the tender threads of fried pork encountered throughout. • \$\$

CAFE DELUXE

1800 International Drive; 703-761-0600. American diner with a French flair; popular lunch spot. • \$\$

DAILY GRILL

2001 International Drive; 703-288-5100. Modern fine dining with hearty American fare. • \$\$

NVM ECITIE CAFE AND BAR

8300 Tyco Blvd.; 703-760-9000. The sausage, wild mushroom and fennel torte is absolutely unforgettable (like an uber-meatloaf wrapped in flaky phyllo). • \$\$

NVM FLEMINGS PRIME STEAKHOUSE AND WINE BAR

1960-A Chain Bridge Road; 703-442-8384. For an auto-sauced selection, try the Madeira-spiked beef Flemington, a pastry-wrapped filet surrounded by the thick, semi-sweet wine-mushroom reduction. • \$\$\$

NVM GORDON BIERSCHE

7861-L Chain Bridge Road; 703-388-5454. A thick crust pizza loaded with crumbled chicken, sun-dried tomato strips and chopped artichokes kicks hunger to the curb. • \$\$

NVM J. GILBERT'S

6930 Old Dominion Drive; 703-893-1034. One companion was instantly smitten with the Maytag chips, a mountain of homemade potato chips (light but not flimsy, with good crispness) smothered in molten jalapeno cheddar (faint heat but good flavor) and an abundance of potent blue cheese (blue-green chunks of the ripened aromatic appear throughout). • \$\$\$

LEGAL SEA FOODS

2001 International Drive; 703-827-8900. Specializing in fresh, New England-style seafood. • \$\$

NVM MCCORMICK & SCHMICK'S

8484 Westpark Drive; 703-848-8000. A handmade, albacore tuna cake takes a Pan-Asian turn when paired with a snappy teriyaki dipping sauce, a mound of sticky rice and steamed vegetables (unexpected, yet much appreciated). • \$\$\$

NVM NEISHA THAI

7924-LB Tysons Corner Center; 703-883-3588. Massive salmon rolls—canoe-sized seaweed boats filled with salmon and jasmine rice, then fried to a golden crisp—are dusted with a sugary coating (akin to granulated sweet potato) and served with a tangy soy dipping sauce. • \$

Middleburg

VINO

Ode to Oregon

Plenty of wine hounds are quite passionate about pours from the Pacific Northwest—Kelly Magyarics, included.

She relished past trips to Oregon, heralding their trend-setting wine industry for striking “that delicate and elusive balance of New World ripe fruit and Old World restraint.”

Magyarics offered up the **2007 Willamette Valley Vineyards Pinot Gris (\$16)** as proof of her great winemaking hypothesis, trumpeting the “pear and honeydew” notes and “minerality” presented by the Muscat-infused white. “I really enjoy this wine because it’s got a lot of ‘oomph’ with barely the use of any oak,” she suggested.

Walter Martley pushed the white-blend envelope significantly further, touting the **Sokol Blosser Evolution 12th Edition (\$19)**—a virtual who’s who of vitis vinifera varieties (nine total)—as an all-around white that plays well with everything from fresh seafood to murg makhani (spicy North Indian stew). “In short, it is one of the most versatile wines for food that I’ve encountered,” he asserted.

In terms of bold reds, Martley preferred the “broad red and black cherry flavors” and “long, sumptuous finish” he encountered in the **2005 Domaine Serene “Evenstad Reserve” Pinot Noir (\$55)**.

“This pinot noir represents the classic Pacific Northwest balance between the more fruit-forward style of California and the leaner, earthier style of classic red Burgundy,” he estimated.

Magyarics, too, was attracted to classic Burgundian attributes as interpreted by Oregon soils, selecting the **2006 Belle Vallee Willamette Valley Pinot Noir (\$25)** as “the best of both worlds.”

“It’s soft and supple, with plum and berry and a hint of spice,” she suggested, adding that she also enjoyed the “earthiness” (think: “mushrooms, wet ground or loam”) this particular pinot brings to the table.—WR



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